

81 G. CLAIMS

82 I claim:

83 1. processed cheese, the cheese having a formulation, the cheese comprising emulsified liquid
84 shortening composition comprising dietary fiber gel, water and lipid,

85 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
86 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
87 0.1 percent to 3.5 percent by weight of the overall processed cheese formulation, and

88 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
89 replaces an equal amount of fat used in an otherwise identical recipe of processed cheese that uses
90 no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

91 2. processed cheese spread, the processed cheese spread having a formulation, the processed
92 cheese spread comprising emulsified liquid shortening composition comprising dietary fiber gel,
93 water and lipid,

94 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
95 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
96 0.1 percent to 3.5 percent by weight of the overall processed cheese spread formulation, and

97 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
98 replaces an equal amount of fat used in an otherwise identical recipe of processed cheese spread that
99 uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.